

Cocteles + Sangria

Cocktails

SANGRÍA	Glass	Carafe
Red	9	32
Rose	10	34
White	10	34

Famous Spanish cocktail made with wine, spirits, juice, and fresh fruits

Margarita 11

A traditional margarita made with fresh lime juice, agave, and premium tequila
Make it a *Top Shelf* for \$4
Make it a *Spicy* for \$2
Smoked with *Vida Mezcal* \$4
Cadillac topped with *Grand Marnier* \$5
French with *Henessy Cognac* \$5

Mojito 11

Cruzan rum, muddled limes, sugar, and mint
Make it a *Top Shelf* with *Diplomático Rum* \$2

Caipirinha 12

Brazil’s national drink made with Cachacsa P51, muddled limes, and sugar
Make it a *Top Shelf* with *LEBLON* \$2

Caipiroska 12

Absolut vodka, muddled limes, and sugar
Make it *Tropical* add *X Rated* \$2

Guarulo 13

Aguardiente sugar free with Lulo juice, lime, and agave
Make it a *Shooter* for \$5

Sabores Old Fashioned 13

Jefferson’s kentucky bourbon, cocktail syrup, orange peel, & cherry, smoked table side

Buffallo Trace Old Fashioned 15

Rare Tofind Buffalo Trace bourbon cocktail syrup, orange peel, & a Bordeaux cherry

Cuba Libre 14

Selection of premium rum with Mexican coke

Pisco Sour 12

Perus national drink with pisco, lime & simple syrup (eggless)

Flavors \$2

Strawberry	Lulo	Passionfruit
Blackberry	Mango	Pineapple
Tamarind	Guava	Watermellon

Cerveza

Beer	Can	Draft
Monopolio Clara MX	6	7
Monopolio Negra MX	6	7
Monopolio IPA MX	6	
Optimal Wit VA USA		7
Estrella Damn Barcelona	7	
Negra Modelo (Btl)	6	
Mahou Madrid SP	7.5	
Beer of the Month	7	
Ask bout our rotating beer		
Heineken 0.0 N/A	6	

Cava + Vino blanco

Sparkling + White wine

	Glass	Bottle
Chac-Chac Sauvignon blanc Mendoza, Argentina	9	36
Cava Biutiful Brut Valencia, Spain	10	40
Cava Biutiful Brut Rosé Valencia, Spain	10	40
Flare Sparkling Moscato Valencia, Spain	10	40
Egeo Verdejo Rueda, Spain	10	40
Cono Sur Chardonnay Central Valley, Chile	10	40
Mar de Vinas Albarino Rias Baixas, Spain	12	45

Vino Rosado

Rose wine

	Glass	Bottle
Legado del Moncayo Rosé Garnacha Campo de Borja , Spain	10	40

Vino Rojo

Red wine

	Glass	Bottle
Faustino Art Collection Tempranillo Rioja, Spain	9	36
Corral A18, Cabernet Reserva Maule Valley, Chile	9	36
Legado Del Moncayo V. Garnacha Campo de Borja, Spain	10	40
Lago Sur, Carmenere Gran Reserva, Maule Valley, Chile		42
Auka, Malbec Reserva Mendoza, Argentina	11	44
Acentor Tempranillo/Graciano/Maturana Rioja, Spain	12	48
Elias Mora Tempranillo Toro, Spain	12	48
Las Perdices, Reserva, Pinot noir Mendoza, Argentina		52
Salentein Reserve Malbec Valle de Uco, Mendoza, Argentina		55
Arrocal, Tempranillo Ribera del Duero, Spain		49
Prima, San Román Tempranillo Toro, Spain		62
Salentein Numina Gran Corte Valle de Uco, Mendoza, Argentina		120
Arrocal Selección Especial, Tempranillo Ribera del Duero, Spain		120

Sin Alcohol	Glass	Carafe
Fruit Juices	4	16
Brazilian Limeade	5	18
Mocktail of the week	7	



Valentines Day Menu



\$42 per person, Choose one per section.
Add a 3-course wine pairing for +\$21

First Course

Ensalada de Remolacha

Roasted beet salad with walnuts, pickled red onions, goat cheese, mixed greens

Ensalada de Calabaza

Roasted Butternut squash with orange, almonds, mixed greens, goat cheese, and orange vinaigrette

Crema de Langosta y Camaron

Rich and creamy Lobster bisque topped with shrimp

Tiradito de Atun

Seared Ahi tuna topped with an olive sauce

Ceviche de Pescado

Fresh white fish ceviche with onions, leche de tigre, cilantro, garlic, and cilantro crema

Second Course

Croquetas de Setas y queso

Fried, creamy mushroom and cheese croquettes

Esparragos con Mojo Rojo

Grilled asparagus with smoked piquillo pepper sauce

Patatas Cabaales

Fried diced potatoes topped with Cabrales blue cheese sauce

Patacones con Camaron

Green fried plantains topped with shrimp, onions, and salsa golf

Garbanzos con Espinacas

Moorish chickpeas stew with spinach and tomato

Third Course

Filet Mignon con Tocino

Skewers of grilled filet mignon wrapped in bacon served medium on top of roasted red potatoes

Cerdo al Pastor

Marinated grilled pork loin with charred pineapple, & guajillo sauce

Costilla de Res

Braised short ribs over mashed potatoes and a jus

Moqueca de Peixe

Mahi mahi topped creamy coconut sauce peppers, and onions over white rice

Arroz de Mariscos

Saffron rice with mussels, calamari and shrimp

Chuletoncito

Grilled Ribeye steak served with grilled vegetables and topped with garlic butter

Dessert +\$6

Tarta de Queso y frutos rojos

New York style cheesecake topped with red berries

Flan

Spanish Caramel custard served with orange segments & cream

Pastel Vasco

Basque cake custard served with berries and cream

La Maceta e Chocolate

A Chocolate mousse torte topped with crumble cookies served on a pot

Corazon con Fresas

Moist heart shape cakee stuffed with strawberries and cream